

HÍSPALIS ROSÉ MONASTRELL

JUMILLA PROTECTED DESIGNATION OF ORIGIN

Type of wine: Young Rosé

Variety: Monastrell 100%

Alcohol %: 12,5°



ELABORATION

This wine has been elaborated from a maceration of a few hours passing then to the fermentation vats, being produced and developed at low temperature.

TASTING NOTES

Colour: Attractive, intense garnet red colour, with soft blue-violet tones. Intense and abundant tears. Clean and bright.

Nose: fresh and pleasant aroma. Fruity notes suggesting red fruits, both sour and sweet (raspberries and strawberries), together with other fruits with tropical nuances such as mango. Hints of fresh herbs.

Palate: It has a fresh entry, with lively acidity, balanced by the outstanding alcoholic and glyceric content that allows for a high intensity of flavour. Delicate and enveloping.

BodegasSalzillo


JUMILLA
CONSEJO REGULADOR
DE LA DENOMINACIÓN DE ORIGEN